



CREAMY VEGAN MOUSSE (BASIC RECIPES)

VEGAN DF

INGREDIENTS

100% VEGETABLE CREAM - 1	g 190
SINFONIA VEGAN M*LK DF	g 220
100% VEGETABLE CREAM - 2	g 200

FINAL COMPOSITION

- Bring the cream (1) to the boil and pour it over the chocolate, emulsify to obtain a glossy ganache.
- Add it to the liquid cream (2), then emulsify.
- Refrigerate at 4°C overnight.
- Whip in a planetary mixer at medium speed until a frothy consistency is obtained.
- Keep and consume at a positive temperature (5°C).

RECIPE CREATED FOR YOU BY MARCO DE GRADA

PASTRY CHEF, CHOCOLATIER AND BAKER